

R. S. Sengar  
Reshu Chaudhary

# Laboratory Manual of Biochemistry

Methods and Techniques



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# **Laboratory Manual of Biochemistry**

## **Methods and Techniques**

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*For B.Sc., B.Sc. Ag, BV.Sc, B.Sc. Biotechnology, B.Tech. Biotech  
and  
M.Sc., M.Sc. Ag, MV. Sc M.Sc. Biochemistry, M.Sc. Biotechnology and  
M.Tech. Biotech  
Strictly according to new syllabus prescribed by UGC, ICAR and  
All India Technical Universities*

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# Laboratory Manual of Biochemistry

## Methods and Techniques

**Readership:** *Meant for all those related to biochemistry in all fields.*

This book is a rare combination of both the methods and protocols. Each experiment includes principle, requirements, procedure, observations, calculation and results.

- At the end of each chapter, references for additional reading are provided. Important precautions, warnings and tips are given under the notes section.
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- The methods given in the book will be useful for conducting practical classes at the undergraduate and postgraduate levels in biochemistry, biotechnology, microbiology, agricultural sciences, environmental science, botany, zoology, nutrition, pharmaceutical science and other biology-related subjects.

This book will be a bonanza for the research workers since it covers procedures from the classical basic biochemistry to the modern PCR techniques.

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